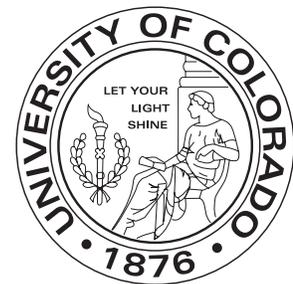


**Denver Public Schools
Learning Landscapes
Slow Food**

**Safety Protocols for
Cooking and Gardening
Programs**



Denver Public Schools, Learning Landscapes and Slow Food Fire Safety Protocols for Cooking

- Each school site will be inspected and approved to ensure the designated cooking area meets Denver Public Schools and Denver Fire Department safety criteria.
- Instructors/staff will have a Class B fire extinguisher and first aid kit at all times. Instructors/staff will be trained on how to use both, either through courses taught by the Denver Fire Department or Denver Public Schools.
- Before each session, children shall have a safety lesson, including food, gardening and fire safety.
- As per Section 308.3 of the 2003 International Fire Code (IFC), no open flames will be used.
- The heat source for cooking will be magnetic induction burners. As per IFC Section 605.7, electrical appliances shall be listed by an approved agency and used in accordance with the manufacturer's instructions and conditions of the listing.
- When using extension cords, they will be grounded and in good repair per IFC Section 605.5.4.
- All cords or wires will be contained within a cable guard dropover, in order to avoid tripping or upsetting electrical appliance.
- As per IFC Section 605.5.1, only one appliance will be plugged into an extension cord at a time.
- Paper, cloth, plastic and other flammable materials shall be kept a minimum of 3 feet – or as prescribed by the Fire Department – from the cooking equipment and vessels.
- There will be no deep frying. No more than 2 tablespoons of oil will be used for cooking. Whenever possible, cooking sprays will be used to minimize amounts of oil.
- All cooking equipment will be locked in a heavy cart when not in use, denying student or other unauthorized access.
- All cooking classes will include two instructors. One instructor will focus attention on the students, while the other instructor will be responsible for the cooking equipment.
- Students will not use equipment at any time without the focused guidance of qualified instructors.
- A copy of the safety protocols and the DPS/Denver Fire Department letter(s) of approval will be kept with the cooking cart at all times.

About induction burners:

The design of the ceramic plate creates instant heat, but only to induction-compatible vessels. Electric induction elements use magnetic waves to excite the iron in the cooking vessels causing them to heat themselves. These mechanisms provide the best control of cooktop performance, safety and efficiency. They provide precise temperature control and if a pan is accidentally removed from an active element it, in effect, instantly shuts itself off. The magnetic waves have no effect on skin or anything other than iron-based materials (e.g., steel). The induction elements are:

- SAFE - no fuel, flames or burners, eliminating the inherent danger associated with these types of cooking elements.
- CLEAN – no fuel combustion fumes and offensive odors and buildup is prevented by easy cleaning with a damp cloth
- CHEAP – induction heat costs 6 ~ 8¢ (vs. \$1.75 per hour for butane).

Denver Public Schools, Learning Landscapes and Slow Food

Food Safety Protocols for Cooking

1. Every cooking class will follow these protocols:
 - Context of classes: Students will be in a continuing program, with ample time to learn food safety. The food safety class will be a separate class offered at the beginning of the school year, again after Winter Break, and once again at the beginning of the summer program.
 - All classes will take place in the cafeteria. They will not use the school kitchen in any way.
 - All food will be from the garden or brought in fresh by the staff person. No fresh food will be left on school grounds at the end of the class. Salt, pepper, oil and flour may be stored in a locked cart in the after school classroom.
 - Before each class, all tables and surfaces will be cleaned and wiped down with a 10% bleach solution.
 - All students and staff will wash their hands before each class according to FDA guidelines.
 - After class, the cafeteria will be cleaned and all surfaces will be wiped down with a 10% bleach solution. Staff members will use teacher lounge or classroom sinks to get water for the clean up. The sinks will be cleaned and wiped down with 10% bleach solution after use.
2. The first lesson will be a food safety lesson that includes:

Sanitation Lesson

Personal Hygiene:

- Washing hands
 - Use warm running water and soap
 - Wash for 10-20 seconds
 - Rinse
 - Dry with paper towel
- Sneezing and touching bodies

Cross Contamination

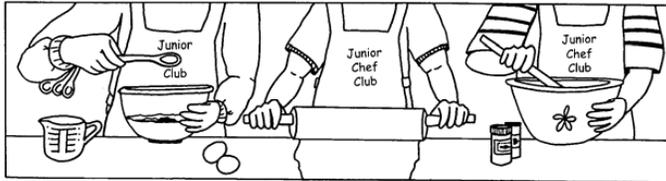
- Clean surfaces
- Clean cutting boards
- Clean towels and sponges
- Not reusing dirty containers

Proper Temperatures

- Keep cold foods cold (under 40F) and hot foods hot (over 140F)

D. Resources

We will use the food safety lesson plan from the Washington State Team Nutrition/Junior Chef Program as a model. See attached sample.



**Jr. Chef Club
Welcome to the Club
Lesson 1**

Objectives

After completing this lesson, students will be able to:

1. Explain basic Jr. Chef Club guidelines.
2. Demonstrate proper hand washing procedures.
3. Identify the four basic tastes.



EARL Integration

EALR

Program Integration

<u>Reading 1.3</u> Build vocabulary through wide reading.	Read hand washing worksheet.
<u>Reading 3.1</u> Read to learn new information.	Jr. Chef Club posters, Taste Buddies worksheet, Food Safety Hand Washing worksheet.
<u>Writing 2.2</u> Write for different purposes.	Identify food tastes and write corresponding foods. Fill-in-the-blanks on hand washing worksheet. Describe taste perception in writing.
<u>Communication 1.2</u> Listen and observe to gain and interpret information.	Explanation of hand washing technique and use of Glo-Germ with black light. Explanation of taste buds and taste test food samples.
<u>Communication 1.3</u> Check for understanding by asking questions and paraphrasing.	Orally and on worksheets.
<u>Health and Fitness 2.2</u> Understand the concept of control and prevention of disease.	Hand washing removes bacteria that could cause disease.
<u>Health and Fitness 2.3</u> Acquire skills to live safely and reduce health risks.	Practice proper hand washing.
<u>Health and Fitness 4.2</u> Develop a health and fitness plan and a monitoring system.	Utilize worksheet for hand washing before every meal; color in each square to monitor.
<u>Science 2.1</u> Investigating systems: Develop the knowledge and skills necessary to do scientific inquiry.	Inoculate Petri dish containing agar with bacteria from unwashed fingertips. Observe bacterial growth the following week.

Denver Public Schools, Learning Landscapes and Slow Food Garden Safety Protocols for School Gardens

Gardening tool safety:

- No running in the garden
- No children under aged 10 will be allowed to use long handled tools (shovels, hoes, rakes).
- Children will be encouraged to use their hands (as opposed to tools) as much as possible when gardening.
- Children will be provided with gardening gloves if exposed to thorns or other dangerous plant material.
- Shoes must be worn at all times.
- All participants will be instructed as to proper handling of tools, including no running and carry tools face downward at their side.
- Children must be supervised when gardening
- Participants who do not follow safety rules will not engage in gardening.

Food safety issues:

- No use of chemical fertilizers or pesticides in the vegetable garden
- No use of raw manure as fertilizer
- Soil testing will be done each year for lead (as part of science education)
- All produce will be washed before being eaten or sold.
- All participants will wash hands, using proper handwashing techniques, after being in the garden.